Volume 2, Issue 2 November, 2008



A Close Look at CNP



A Look into 2009

Luann Shipley—Child Nutrition Director

Can you believe it will be 2009 soon? We have finished implementing CNPweb for all schools this fall. Many of the processes which required you to submit a hand-prepared report will now be extracted electronically. It should make it much easier in the long run, but we know it has been a challenge for some of you to determine how the new program works and what data needs to be entered. We want you to know how much we appreciate your patience and feedback on the CNPweb system!

Our next step will be to begin to post most of the materials we now send out via mail on the web page. For example, Bulletins (which we use to tell you about program changes and requirements) will be posted on the "Welcome" page. Of course, we'll also continue to make those available on our non-secure web page.

We strive to provide all of our program recipients with good customer service. If you need information, help, or program information, please telephone or e-mail us and we'll get you an answer as soon as we can. We appreciate all the hard work you do on behalf of Utah's chil-

CNPweb

Charlene Allert—NSLP Child Nutrition Assistant Director

We have been seeing some problems on reviews this year regarding the point of service. The point of service is the place where you count the meals. It is the point where you can say a reimbursable meal was served to an eligible child. A reimbursable meal means the meal contained the required number of elements (nutrient based or food based). Eligible child means a child for whom a free or reduced-price application was approved OR a child eligible to receive a meal at the paid rate.

By regulation, the point of service is at the end of the line. This is because the end of the line is the point at which the cashier can see a reimbursable meal has been selected by the child. Some schools have asked for a waiver of this requirement via the site application on CNPweb. Schools having a waiver of the point of service requirement must still have an adult whose job it is to assure all meals taken by children meet the reimbursable meal requirement. The adult must observe each meal taken. If the adult leaves the end of the line to perform other tasks, he/she is not checking each tray. According to the site agreement with the USOE, the adult must remain at the end of the line to check each tray — he/she may not perform duties which take him/her away from that task. It is also particularly important to reconcile the kitchen count with the office meal count on a daily basis to assure the records are correct. If you have questions, please contact your specialist.

WC 2009

Winter Conference 2009 is quickly approaching. Make plans now to attend this year's conference.

We are in the planning stages, but be ready for improved location, delicious food, outrageous games and activities, captivating speakers, and the always-entertaining USOE staff.

Conference information will be emailed and posted on the CNP website at http://www.schools.utah.gov/cnp.

Winter Conference · February 24-26 Courtyard by Marriott • 185 S 1470 E St. George, UT 84790 • 435-986-0555

Issue Highlights



- Best Practices: Procurement
- National Nutrition Month
- Fresh Fruit and Vegetable Program
- ◆ Food For Thought: Breakfast Bites
- Commodities Update
- Calendar of Events
- Healthy Holiday Tips

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Best Practices: Procurement



Avoiding Anti-Competitive Practices

Recently our office has received several calls and questions related to anti-competitive practices. In the course of seeking vendors for supplies and services, many of our SFA's have been working closely with salespersons and representatives to help guide them through the procurement process.

This begs the questions, "Where is the line? What information can I get from my vendor prior to the issuance of a bid?" Anti-competitive practices are those actions that restrict or eliminate competition. For example, any person or business that develops or drafts specifications, statements of work, invitation for bids, request for proposals, contract terms and conditions, or other documents for use by the bidder may **NOT** compete for that contract. How-

ever, prospective vendors may provide public institutions with specification information related to the purchase of an item and still compete for that item if the sponsor not the prospective vendor develops the specifications.

Another potential area of concern when trying to avoid anti-competitive practices relates to selection criteria, or the justification used by the sponsor to select one vendor while eliminating others. A bulletin entitled "Applying Geographic Preferences in Procurements for the Child Nutrition Programs" (NSLP 18-08) was issued on July 30, 2008. It discussed when it is appropriate to use and how to apply geographical preferences. This preference only applies when procuring unprocessed locally grown or locally raised agricultural products. As a general practice, public institutions are prohibited from purchasing foods or services from a vendor based solely on the geographic location of the vendor.

Other anticompetitive practices include:

- -Placing unreasonable requirements on firms in order for them to not qualify to do business.
- -Requiring unnecessary experience.
- -Purchasing all supplies from a single vendor, unless proper purchasing procedures have been followed, even though other suppliers are available.
- -Distributing different specifications to different suppliers.
- -Specifying only a "brand name" product instead of also allowing an "equal product."

For additional information, contact Matt Anderson at 801-538-7685.

National Nutrition Month

March is National Nutrition Month. This is put on annually by the American Dietetic Association, and this provides an opportunity to promote the importance of making educated food choices, creating good eating habits, and consistent physical activity. We encourage all to get students, teachers, parents, and wellness policy committee members involved!

Listed are some ideas you could incorporate in your schools.

*Create a "nutrition quiz corner" with a nutrition question every day for the entire month of March.

*Conduct a "Fear Factor"-type event. Provide unusual vegetables and fruits cut into bite-size pieces. Offer an opportunity to taste and guess the food.

*Celebrate a "Salute to the Troops." Invite local soldiers and veterans to lunch. Serve Hero Sandwiches, Patriotic Potato Chips, All-American Apple and Military Milk.

Melissa Youngman—Specialist

*Decorate your cafeteria, have students help with the décor.

*Provide activities at lunch time (visit for Eatright.org for quizzes and games).

*Ask participants to vote for their favorite vegetable or fruit. Post a tally board to record votes. Use a vegetable or fruit theme for booth decorations.

Fresh Fruit and Vegetable Program

Janelle Rose—Specialist

The Fresh Fruit and Vegetable Program (FFVP) is making its debut in all 50 states for the first time this school year! Utah has been one of the few fortunate states to enjoy the FFVP during its pilot stages, and twenty-five of its schools have been serving healthy, colorful fruits and veggies as snacks during the school day. As we are gearing up for a new selection process for school year

2009-2010, we are excited about the prospect of introducing the FFVP to many new schools in Utah!

The new selection process for next school year will begin this fall. With the recent nationwide expansion, there were several changes that were made to the FFVP. Starting with next school year (2009-2010), only elementary schools can participate. No fruit dips, dried fruit, or trail mix

can be served as part of the program. Highest priority will be given to elementary schools with the highest free and reduced-price eligibility.

Interested in starting the FFVP in one of your schools next year? Information and applications can be found on the Child Nutrition home page at http://www.schools.utah.gov/cnp. For additional questions, please call Janelle Rose at 801-538-7692.

VOLUME 1, ISSUE 2 LEARN RIGHT, BEE BRIGHT

Food for Thought: Breakfast Bites

Kim Loveland– Specialist

Wake up your taste buds with school breakfast! Not only does your body benefit physically, but also mentally. With the morning rush of getting ready for work and school, school breakfast is a great option for parents.

Need help starting or promoting your breakfast program? USDA Food and Nutrition Services has a breakfast toolkit available online at http://www.fns.usda.gov/cnd/breakfa st/toolkit. In the toolkit, you will find resources to help assess interest in the program, calculating costs, alternative breakfast service options, and marketing ideas to help promote your breakfast program throughout the school year.

School breakfast can also pose an opportunity to teach students the relationship food has in learning about the world. Turn the school cafeteria into a learning center, science lab, art display, or reading/writing center. Create a classroom/cafeteria connection by reinforcing and supporting what is being taught in the classroom. Spark interest with taglines enticing children to want to learn more. Common breakfast items such as dairy products, fruits, and grains can be integrated into subjects such as math, science, and history. After all, yogurt is alive with healthy bacteria! A fun resource was shared at the 2008 ANC conference by Kevin Ryan, Ph.D., from General Mills. In the book, Betty Crocker-Why It Works: Insider Secrets to Great Food (Betty Crocker Books) by the Betty Crocker Editors and Kevin Ryan, you will find easy, inexpensive ways to

teach children about food. You can find additional breakfast presentations from ANC 2008 online at http://www.schoolnutrition.org.

Refuel and "Power up with school breakfast!" Give your students the fuel they need to succeed. As part of the SNA 2009 National Breakfast Week Promotion. Utah Child Nutrition Programs, Dairy Council of Utah, and School Nutrition Association of Utah, along with other sponsors, have kicked off the 2009 Breakfast Bowl. Materials and contest information are available at http://www.schools.utah.gov/cnp.

For more information, contact the Utah Child Nutrition Programs or Becky Low at the Utah Dairy Council.



Commodities Update

USDA FOODS—Healthy Choices. American Grown.

Commodity foods have improved dramatically over the past few decades, but public perception about commodity foods has not kept pace. The webpage http://www.fns.usda.gov/fdd/commodityfoodfacts.htm offers many resources to provide accurate, timely information about USDA commodities and to dispel myths about commodity foods.

NFSMI, in conjunction with USDA, produced a webcast about USDA commodity foods. Find out how they have kept pace with nutrition, science, and technological advancements. The link to the webcast is: http://www.nfsmi.org/PageController.aspx?pID=139



Enjoy the production!



Upcoming Events

A great way to reduce spreading germs is to properly wash our hands. Promote National Hand Washing Awareness Week the week of December 7-13. For additional hand washing signs, posters, and activities, visit Healthy Meals Resource System at http://healthymeals.nal.usda.gov and search "hand washing."

February is a great time to celebrate American Heart Month. Find more information at http://www.americanheart.org.

"Power Up with National School Breakfast Week!", March 2-6, 2009. Promotional materials available at http://www.schoolnutrition.org/nsbw. Barbie Faust—FDP Specialist

Canceled

Commodities Training



Training for the CNPweb for Food Distribution is being placed on hold until we have a firm date for the completion of the FDP module.

December—Canceled Commodities Training

December 7-13—National Hand Washing Awareness Week

February—American Heart Month

February 24-26—CNP Winter Conference, St. George

March—National Nutrition Month

March-LAC, Washington, D.C.

March 2-6—National School Breakfast Week

"Promote the nutritional well-being of the Utah public, with a focus on children, so they may reach their full potential."



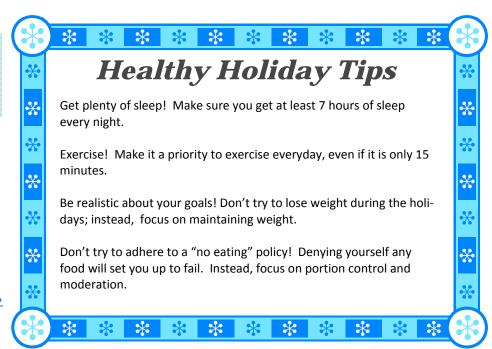
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